

KENSINGTON AROMATIC



TASTING NOTES

The 10 second sell: The Kensington Aromatic bitters are recommended with ALL classic and contemporary cocktails that call for a dash or two of “aromatic bitters”. This classic cure-all is best with oak-matured spirits, and can be used in a wide range of applications.

FRUIT

Flavour profile: While there’s no obvious “fruit” character to this Bitters, the blend itself is balanced with sweet hops and citrus peel to compliment the recipe. Bitters themselves must be balanced before they can “fix” a mixed drink. The expert way to balance the incredibly bitter – add a touch of sweetness and body.

HOORAY:

Try in a classic Old Fashioned, Sour or Manhattan

BITTER

Flavour profile: The bittering agent we use is gentian. Along with the specific spice blend, the gentian adds a nostalgic “bitter” flavour, commonly found in century’s old bitters brands. The gentian gives a long lasting finish, making it perfect with oak matured spirits. If you fancy a pairing weight for weight – the gentian makes this bitters superbly powerful in character to stand up to anything.

HOORAY:

Try in a Vieux Carré, Trinidad Sour, or Rob Roy

SAVOURY

Flavour profile: From chicory to fenugreek, perfumed cardamom and angelica, the savoury notes of this bitters – being the largest botanical blend at 26 items – takes on a different direction depending on how it’s used, and other ingredients its paired with.

HOORAY:

Try in a Hot Cider, Toddy or Zero-Proof Iced Tea/Punch

SPICE

Flavour profile: The blend of spices gives a tip of the hat to the original Spice Route through the Orient. Imagine the ships passing through the waterways, stopping to pick up spices and botanicals to bring back to Western Europe, and eventually the rest of the world.

HOORAY:

Try in a Penicillin, Milkshake or Lassi

TERROIR STORY

Welcome to Toronto via The British Common Wealth:

Named for Toronto’s Kensington Market – a cornucopia of flavours and tastes from around the world in one location – and an homage to the British Empire’s history, bringing the exotic spices from Asia to regions around the world.

Be creative:

We have provided some “HOORAY” moments here, but why not try it for yourself? Remember, a dash is a full distribution of the dropper, and we recommend 2 dashes for EACH serving.

The terroir:

Every region of the world that has access to spices from the Orient, incorporating these flavours into their traditional cuisines, Kensington Aromatic finds something culturally unique to each geographical location in the former British Empire.